

PRESS RELEASE

Safe production of dried foods – Campden BRI conference

Although traditionally thought of as stable from a microbiological point of view, dried foods can still be contaminated and act as a reservoir for pathogens or for spoilage organisms, which could grow following incorporation into other food formulations. As such, their quality needs to be controlled as carefully as any 'wet' food or drink product. This means applying the full range of good manufacturing practice during their production. And it is not just microbial contamination that has to be considered; non-microbial issues such as acrylamide and allergens also have to be taken into account.

[Safe production of dried foods: Microbiological and processing issues](#), to be held at Campden BRI on 11-12 July (see www.campdenbri.co.uk/safe-production-conf.php), is the first conference of its kind to combine processing and production technologies with microbiological and hygiene challenges. It will focus on:

- Survival of hazards in the dry food production environment
- Pathogen reduction technologies
- Thermal processing and validation
- Control methods in the production of dried foods
- Environmental routes and control of contamination
- An opportunity to 'meet the makers', with technology overviews and displays from major processing manufacturers

For further information on the seminar - please contact Daphne Llewellyn Davies +44(0)1386 842040
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Campden BRI (www.campdenbri.co.uk) provides technical, legislative and scientific support and research to the food and drinks industry worldwide – with a comprehensive “farm to fork” range of services covering agri-food production, analysis and testing, processing and manufacturing, safety, training and technical information services. Members and clients benefit from industry-leading facilities for analysis, product and process development, and sensory and consumer studies, which include a specialist brewing and wine division.

*** Ends ***

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Notes to editors

1. An accompanying photograph is available from Mr Tim Hutton, Campden BRI, Station Road, Chipping Campden, Glos. GL55 6LD, UK. tim.hutton@campdenbri.co.uk +44(0)1386 842047
2. [Campden BRI](http://www.campdenbri.co.uk) specialises in the practical application of technical excellence to support the food and allied industries through analysis and testing, operational support, research and innovation, and knowledge management. It is the world's largest membership-based food research organisation, with nearly 400 staff based at its three sites: Chipping Campden (Headquarters), Nutfield (Surrey - brewing division), and Budapest (Hungary).
3. Its activities include assuring the safety of food and drinks, [food processing and manufacturing](#) support, [food analysis and testing](#), [training](#) and [publishing](#). Each year it hosts hundreds of business visits and trains around 6,000 people from food and drink companies worldwide. Further information on its activities can be found at www.campden.co.uk
4. Expertise at Campden BRI includes:
 - a. [manufacturing technologies](#) - food processing (heating, chilling, freezing), aseptic technology, [microwave heating](#), [malting and brewing](#), [milling](#), [baking](#) and extrusion technology, and process control and instrumentation, [packaging technology](#)
 - b. safety assurance - including [hygiene and sanitation](#), [microbiology](#) and preservation, processing technologies, analysis and testing (microbiological, chemical), and quality and safety management,
 - c. [product development](#) and quality, [consumer studies](#), market insights, [sensory science](#), [authenticity testing](#), shelf-life evaluation, [labelling](#) and [legislation](#)
 - d. [agri-food production](#), ingredients, raw materials, raw material technology,
 - e. underpinning science - [cereal science](#), [microbiology](#), [chemistry and biochemistry](#), molecular biology
5. Facilities at Campden BRI include:
 - a. 3,000 sq m of laboratories for food and drink microbiology, hygiene, chemistry, biochemistry, molecular biology, brewing and cereal science, and packaging technology
 - b. 3,500 sq m food process hall and [pilot plant](#) including malting and brewing, retorting, chilling, milling, baking, hygiene and packaging

c. 800 sq m of dedicated training and conference facilities